

Carne Griglia a Legna

Wood Burning Grill with complimentary salad, bread, baked potato, homemade onion rings & vegetable of the day or side of pasta

Cowboy Steak (16 oz.) - mp
Bone in ribeye

Filet Mignon (10 oz.) - mp

***Italian Surf & Turf** - mp
(6 oz. Filet mignon broiled to your liking and shrimp scampi sauteed in butter, cherry tomato, fresh garlic and fresh herbs)

Prime Rib Every Monday & Thursday

Vitello & Pollo

Deal & Chicken

Served with complimentary salad, bread, baked potato and vegetable of the day or side of pasta

Additional \$4 on Veal

Grilled Chicken Cutlet - \$25
(Grilled to perfection and seasoned with Italian herbs)

Chicken Cutlet - \$25
(Lightly breaded and deep fried to a golden brown)

Chicken Marsala - \$30
(Sauteed with fresh mushrooms in a marsala wine sauce)

Chicken Cutlet Parmigiana - \$29
(Deep fried, topped with our fresh homemade tomato sauce and mozzarella cheese)

Chicken Saltimbocca Alla Romana - \$30
(Sauteed in butter, topped with imported prosciutto and melted mozzarella cheese in a light brown sauce, over a bed of sauteed spinach)



Children's Menu

Children Under 12 Years of Age

Ravioli with One Meatball or Sausage - \$15
Chicken Parmigian with Spaghetti - \$15
Chicken Fingers with French Fries - \$13
Hamburger Platter with French Fries - \$15

Pizza Bread with French Fries - \$13
Fried Flounder with French Fries - \$15
Grilled Cheese Sandwich with French Fries - \$13
Spaghetti with One Meatball or Sausage - \$14

Children's Plate Sharing Charge \$2 - Adult's Plate Sharing Charge \$5

To assure children's safety it is important that children remain seated at all times.

Bevande Beverages

Soda - \$3.95 (Free Refills)
Iced Tea - \$3.95 (Free Refills)
Milk - \$3
Chocolate Milk - \$3.5
Bottled "San Pellegrino"
Mineral Water (1L) - \$6.5

Bottled "Aqua Panna" Regular Water (1L) - \$6.5
Hot Coffee - \$3
Decaffeinated Coffee - \$3
Hot Chocolate - \$3
Espresso - \$3.5
Cappuccino - \$5

Wines by Natale Vineyards



Molte, Grazie!

Parties of 6 or More 20% Gratuity will be Added

Prices Subject to Change without Notice

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1-855-333-MENU
VillicoMenu.com

Carini

Ristorantes & Pizzeria



Enjoy Your Meal!



Antipasti Caldi Hot Appetizers

Pane Con Aglio (Garlic Bread) - \$7
(Toasted with fresh garlic, butter and mixed Italian seasoning)
(add a side of sauce) - \$7.5

Broccoli Rabe - \$18
(Italian broccoli sauteed with garlic and olive oil)

Calamari Fritti - \$18.5
(Fresh calamari, lightly floured and seasoned with Italian seasonings, fried and served with marinara sauce)

Cozze All'Italiana (Italian Style Mussels) - \$18
(Mussels coated in garlic, oil, fresh tomato and fresh herbs)

Vongole Con Aglio e Olio
(14 Steamed Clams) - \$18
(Steamed to perfection, served in garlic sauce and topped with fresh herbs)

Chicken Fingers - \$13



Rollatini Di Melanzane
(2 pcs. Eggplant Rollatine) - \$18
(Eggplant stuffed with spinach and ricotta, topped with tomato sauce and melted mozzarella)

Mozzarella Fritti - \$14
(Fresh mozzarella, breaded & fried, served with side of sauce)

Antipasto Assortito - \$25
(Mozzarella fritti, clams casino, calamari fritti, fried ravioli and garlic bread)
Serves 2-4, assorted appetizer

Vongole Alla Casino (Clams Casino) - \$16
(Blended with onion, green pepper and Italian bread crumbs, topped with bacon and baked to perfection)

Ravioli Fritti (Fried Ravioli) - \$14
(Filled with ricotta cheese, served with side of sauce)

Antipasti Freddi Cold Appetizers

Bruschetta - \$13
(Homemade toasted Italian bread topped with fresh tomato, onion, olive oil, garlic, fresh shaved parmesan cheese & fresh basil)

Caprese - \$15
(Fresh sliced tomato, topped with fresh mozzarella, roasted red peppers, fresh basil, olive oil, balsamic glaze and Italian herbs)

Peperoncini Piccanti Ripieni - \$15
(Hot stuffed peppers stuffed with prosciutto and sharp provolone in seasoned olive oil)

Antipasto Alla Carini - \$29
(Imported ham, stuffed peppers, imported salami, fresh mozzarella cheese, olives, roasted peppers, artichokes, prosciutto and sharp provolone cheese, served on mixed greens) (Serves 2)



Soup
(Soup of the Day) **m.p.**
(Chicken Vegetable Pastina) \$8

Farinacei / Pasta

Served with complimentary salad and bread
Your choice of pasta . . .

Spaghetti · Angel Hair · Linguini · Penne

Tomato Sauce - \$21

Marinara - \$22

Bolognese (Meat Sauce) - \$26

Vodka Sauce - \$26

Alfredo - \$26

Aglio e Olio - \$22

Broccoli Rabe con Aglio e Olio - \$29
Add Broccoli or Anchovies \$2.5 additional
Add (2) Meatballs or
(2) Sausage \$8 additional

Pasta in Casa

Homemade Pasta

Served with complimentary salad and bread

Ravioli · Gnocchi · Fettuccini
(with any of the above pasta, \$3.5 additional charge)

Piatta Di Pasta Speciali

Special Pasta Dishes

Served with complimentary salad and bread
Your choice of pasta . . .

Spaghetti · Angel Hair · Linguini · Penne

Alla Giovanni - \$29
(White creamy sauce with broccoli, red pepper, garlic, sundried tomato and grilled chicken breast)

Alla Puttanesca - \$28
(Onions, garlic, black olives, capers and green olives in a spicy marinara)

Pesto Northern - \$28
(Fresh basil, fresh garlic, olive oil, pinenuts and cheese)

Pesto Southern - \$28
(Fresh tomatoes, fresh garlic, fresh basil, pecorino grated cheese and olive oil)

***Giro D'Italia-Tour of Italy** - \$28
(Ravioli · gnocchi · spaghetti · stuffed shell with one meatball and one sausage)

Insalate Salads

Insalata Di Casa (House Salad) - \$13
(Mixed greens, cucumbers, tomato and onions)

Insalata Romana (Caesar Salad) - \$15
(Romaine lettuce, homemade Caesar dressing, seasoned croutons, and topped with fresh parmigiano cheese)

Con Pollo (Chicken Caesar Salad) - \$21

Con Gamberi (Grilled Shrimp Caesar Salad) - \$23

Insalata Con Tonno (Tuna Salad) - \$21
(Mixed greens with cucumbers, tomatoes and onions)

Insalata Siciliana - 25 (Serves 2)
(Mixed greens with fresh mozzarella, roasted peppers, kalamata olives, capers, cherry tomatoes and artichokes, tossed with our house dressing)

Buffalo Chicken Salad - \$21
(Romaine lettuce, tomato, onions and croutons)

Pasta Al Forno

Baked Pasta

Served with complimentary salad and bread

Lasagna - \$29
(Stuffed with ricotta, meat sauce and bechamel sauce, topped with mozzarella cheese)

Penne Al Forno (Baked Penne) - \$28
(Made with meat sauce and ricotta, topped with mozzarella cheese)

Stuffed Shells - \$25
(Filled with ricotta, topped with mozzarella cheese)

Rollatini Di Melanzana (Eggplant Rollatine) - \$28
(Eggplant stuffed with spinach and ricotta, topped with tomato sauce and melted mozzarella, with a side of pasta)

Melanzana Parmigiana (Eggplant Parmigiana) - \$26
(With a side of pasta)



Farinacei con Pesce Pasta with Seafood

Served with complimentary salad and bread

Gamberi Scampi (Shrimp Scampi) - \$33
(Shrimp sauteed in butter & garlic, seasoned with Italian herbs, cherry tomato, served over a bed of pasta)

Gamberi Al Diavolo (Shrimp Fra Diavolo) - \$33
(Shrimp sauteed in garlic with a spicy marinara sauce, served over a bed of pasta)

Gamberi Alla Panna (Shrimp Alla Panna) - \$34
(Shrimp sauteed in butter & garlic in light cream sauce over a bed of pasta)

Carne Di Granchi Al Pomodoro - \$mp
(Lump crabmeat in marinara sauce over a bed of pasta)

Calamari Marinara - \$30
(Sauteed calamari cooked in marinara sauce, served over a bed of pasta)

Pescatora - \$40
(Combination of shrimp, scallops, clams, mussels and calamari in a red marinara sauce, with a splash of wine)

Salsa Di Vongole - \$30
(In red or white clam sauce over a bed of pasta)

Salsa Di Cozze - \$30
(Mussels in red or white sauce over a bed of pasta)



Pesce Seafood

Served with complimentary salad, bread, baked potato and vegetable of the day or side of pasta

Flounder Mediterraneo - \$35
(Broiled flounder topped with seasoned fresh tomatoes, onions and fresh basil)

Flounder Francaise - \$34
(Fresh flounder dipped in egg batter, sauteed in lemon wine sauce)

Fried Flounder - \$33
(Dipped in our special batter, lightly breaded and deep fried to a golden brown)

Broiled Flounder - \$33
(Fresh flounder seasoned with Italian herbs, sprinkled bread crumbs and then broiled to perfection)

Gamberi Fritti (Fried Shrimp) - \$30
(5 jumbo shrimp, lightly breaded and fried to perfection)

Gamberi Alla Parmigiana (Shrimp Parmigiana) - \$32
(Jumbo shrimp, deep fried and topped with our homemade tomato sauce and mozzarella cheese)

Broiled Salmon - \$35
(Fresh salmon seasoned with Italian herbs, sprinkled bread crumbs and then broiled to perfection)

Broiled (or) Fried Scallops - \$MP

Deep Fried (or) Broiled Crab Cakes - \$MP

Seafood Combination "Fried" - \$40
(Flounder, scallops, shrimp, crab cake and clams casino, topped lightly with bread crumbs and fried to perfection)

Seafood Combination "Broiled" - \$40
(Flounder, scallops, stuffed shrimp and clams casino, topped lightly with bread crumbs and broiled to perfection)